

## Paddington Menu

**Canapés**, selection of three *£10.00 supplement*

**Amuse Bouche** *£5.00 supplement*

### Starters

Salad of fennel, orange, Jersey Royals, Kalamata olives, pomegranate, pistachios (v)

Asparagus and watercress soup, poached quail eggs, parmesan crisp (v)

Dedham Vale rare roast beef salad, artichokes, rocket, sun blushed tomatoes, truffle dressing

Chicken liver parfait, spiced fig chutney, toasted brioche

Dressed Dorset crab, avocado, pink grapefruit

Herb rolled marinated tuna, pickled baby spring vegetables

**Sorbet** *£5.00 supplement*

### Mains

Pea, broad bean and ricotta risotto, shaved parmesan, radish and pea shoot salad (v)

Pan fried gnocchi, grilled courgettes, cherry tomatoes, Kalamata olives, pine nuts, basil (v)

Roast Norfolk Black chicken, potato gnocchi, spring vegetables, girolles, tarragon velouté

Honey and soy glazed Barbary duck breast, fennel, orange, pomegranate salad

Fillet of stone bass, sesame green beans, lemongrass and ginger broth

Loch Duart salmon, spring vegetable risotto, herb salad

### Desserts

Chocolate fondant, salted caramel ice cream

Pineapple carpaccio, lime sorbet, passion fruit jelly

Buttermilk pannacotta, poached Yorkshire rhubarb, brandy snap

Lemon posset, berry compote, sesame and poppy seed biscuit

**Cheese** *£9.50 supplement*

British farmhouse cheeses, celery, apple and raisin chutney, oat cakes

**Tea, Coffee & Petit Fours** *Included*

Selection of Jing Teas, freshly brewed Illy coffee and homemade sweet treats

**£50 per person**

*Service charge of 12.5% will be added to your bill. Prices are inclusive of VAT.*

*Allergies - Please inform us of any intolerances with food products. Our kitchen will contain traces of many allergens and therefore it is not possible to give a guarantee that particular allergens may not be present in dishes. We will endeavour to provide as much information as possible for you to make an informed choice.*

## Portman Menu

**Canapés**, selection of three *£10.00 supplement*

**Amuse Bouche** *Included*

### Starters

Chargrilled courgettes, aubergines, Piquillo peppers, Burrata, salsa verde (v)

Salad of fennel, orange, Jersey Royals, Kalamata olives, pomegranate, pistachios (v)

Crispy lamb sweetbreads, minted broad beans, radish, caper dressing

Warm lobster, Jersey Royal, asparagus and artichoke salad, chive butter sauce *£15.00 supplement*

Dedham Vale rare roast beef salad, artichokes, rocket, sun blushed tomatoes, truffle dressing

Cured Loch Duart salmon, citrus dressing, shaved fennel and rocket

Dressed Dorset crab, avocado, pink grapefruit

Foie gras terrine with fig, orange and cinnamon chutney, toasted brioche *£6.00 supplement*

**Sorbet** *Included*

### Mains

Asparagus and violet artichoke tart, poached Burford Brown egg, truffle hollandaise (v)

Pea, broad bean and ricotta risotto, shaved parmesan, radish and pea shoot salad (v)

Roast rack of English lamb, crushed Jersey Royals, baby vegetables, herb broth

Dedham Vale beef fillet, potato rosti, green and white asparagus, truffle hollandaise *£6.00 supplement*

Roast Norfolk Black chicken, potato gnocchi, spring vegetables, girolles, tarragon velouté

Pan fried halibut, braised peas, Oxsprings air dried ham, gem lettuce, mint

Fillet of stone bass, sesame green beans, lemongrass and ginger broth

Miso glazed black cod, pak choy, baby corn, asparagus, shiitake mushrooms *£10.00 supplement*

### Desserts

White chocolate and blood orange crème brûlée

Salted caramel tart, peanut brittle ice cream

Chocolate fondant, salted caramel ice cream

Pineapple carpaccio, lime sorbet, passion fruit jelly

**Cheese** *£9.50 supplement*

British farmhouse cheeses, celery, apple and raisin chutney, oat cakes

**Tea, Coffee & Petit Fours** *Included*

Selection of Jing Teas, freshly brewed Illy coffee and homemade sweet treats

**£65 per person**

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## Canapé Menu

**You are invited to create your own canape menu please select three from the below.**

### **Cold**

- Soft boiled quail eggs, celery salt, mayonnaise (v)
- Goat's curd cheese cake, red pepper and onion chutney (v)
- Polenta fritter, mozzarella, avocado and sun blushed tomatoes (v)
- Dedham Vale rare beef crostini with artichokes, rocket, sun blushed tomatoes and truffle dressing
- Chicken liver parfait on toasted brioche, fig, orange and cinnamon chutney
- Asparagus wrapped in air dried ham, minted hollandaise
- Herb rolled marinated tuna with pickled baby vegetables
- Smoked salmon blinis with lemon butter, cracked black pepper, crème fraiche and dill
- Dressed Dorset crab with avocado and pink grapefruit

### **Hot**

- Plum tomato tart with pesto, truffle oil and shaved parmesan (v)
- Vegetable spring rolls, chilli, ginger and soy dipping sauce (v)
- Asparagus tart with poached quails egg and hollandaise sauce (v)
- Chicken satay, sesame and poppy seeds, spicy peanut sauce
- Oxspring air dried ham croquettes
- Homemade apple and sage sausage rolls
- Fish and chips, tartare sauce
- Salmon and halibut brochette with orange and dill hollandaise
- Grilled tiger prawns with chilli jam and mango salsa

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